

(12) UK Patent Application (19) GB (11) 2 398 229 A

(43) Date of A Publication 18.08.2004

(21) Application No:	0303585.4	(51) INT CL ⁷ : A47J 37/00 , A21B 1/00
(22) Date of Filing:	17.02.2003	(52) UK CL (Edition W): A4D D10C
(71) Applicant(s): John Randall Tomlinson Devon Lodge, Crow Lane, St Ann's Chapel, GUNNISLAKE, Cornwall, PL18 9EY, United Kingdom		(56) Documents Cited: GB 2336288 A GB 2265545 A
(72) Inventor(s): John Randall Tomlinson		(58) Field of Search: UK CL (Edition V) A4D D10B1 D10C INT CL ⁷ A21B 1/00 1/02 1/40 1/42 1/44 1/46 1/48 3/00 3/04 5/00, A47J 37/00 37/01 37/04 Other: ONLINE: EPODOC, JAPIO, WPI.
(74) Agent and/or Address for Service: K R Bryer & Co 7 Gay Street, BATH, BA1 2PH, United Kingdom		

(54) Abstract Title: A heat shielding apparatus for use in food preparation

(57) A heat shielding apparatus 11 for use in local heating of a food product in upwardly open containers 15, in which side walls 23 of the containers 15 are protected from over heating by heat shielding means 22 through which a heat transferring fluid C is caused to flow. The heat shielding apparatus 11 is further enhanced by heat barrier means 13 to prevent the containers 15 being exposed to a heater element 12. The heat barrier means 13 comprises an inlet 18, an outlet 19, a plurality of channels 16 and windows 17. The inlet 18 allows a heat transferring fluid A to enter the channels 16, and the windows 17 focus the heat onto the food product.

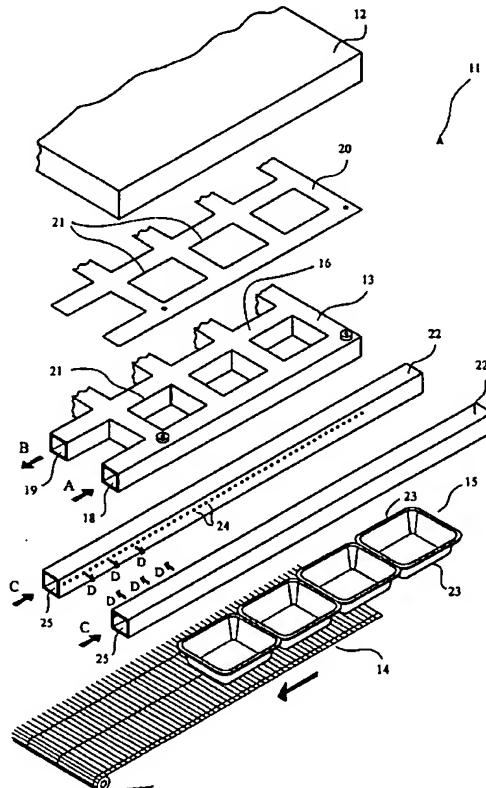


Fig. 1

At least one drawing originally filed was informal and the print reproduced here is taken from a later filed formal copy.

This print takes account of replacement documents submitted after the date of filing to enable the application to comply with the formal requirements of the Patents Rules 1995

Original Printed on Recycled Paper

GB 2 398 229 A

1/2

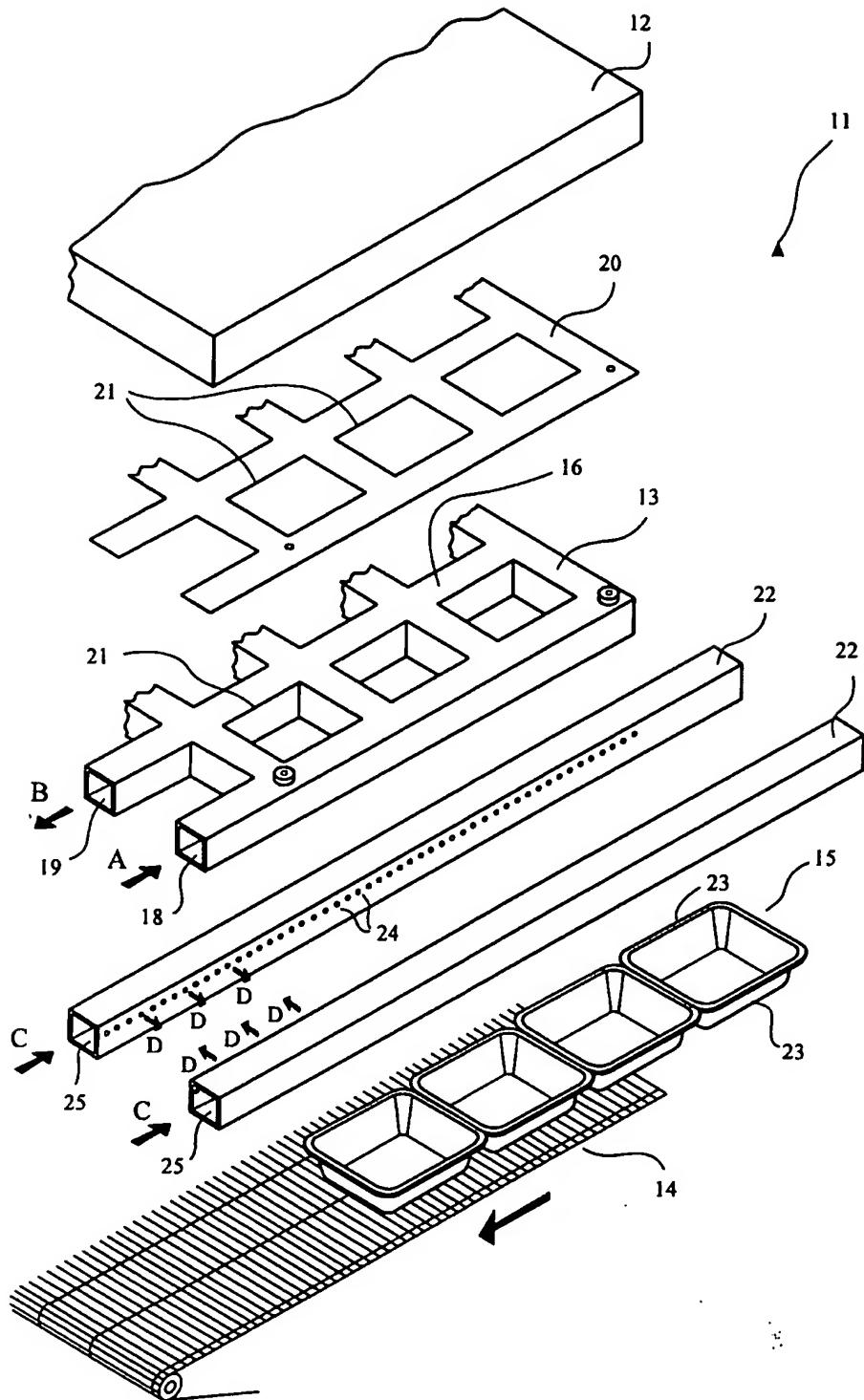


Fig. 1

2/2

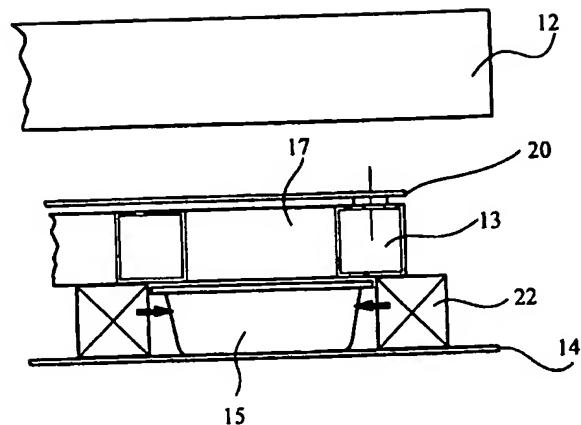


Fig. 2

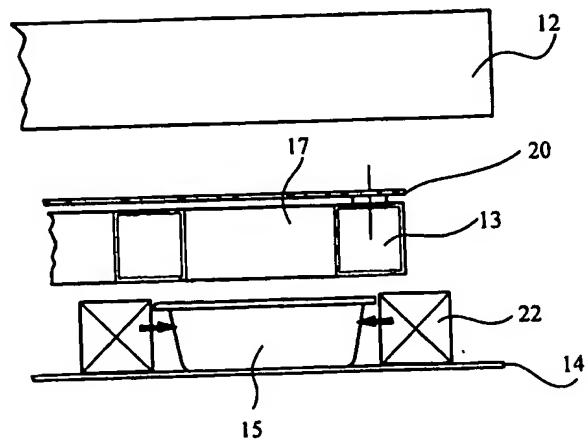


Fig. 3

**IMPROVEMENTS IN OR RELATING TO APPARATUS AND A PROCESS
FOR USE IN THE PREPARATION OF A FOOD PRODUCT**

5 The present invention relates to apparatus and a process for use in heating a product, particularly a food product, in a container, and in particular relates to apparatus and a process for use in grilling or browning the surface of a food product in a container.

Due to consumer demand and the lifestyle of many people, it has become increasingly popular over the last decade or so for food manufacturers to supply prepared convenience food or "ready meals" to the general consumer for consumption. Such ready meals or convenience food products are commonly sold through major supermarket outlets, at general food shops and kiosks. The packaged food products are normally sold uncooked, partially cooked or fully cooked. The food products may then be prepared for consumption by cooking in a conventional oven or heating in a microwave oven. By microwave heating a convenience food product, it is generally not possible however to grill or brown a surface of the food product. Consequently, the meal may have a white or pale surface and the texture of the surface may be soft. This is generally not appealing to the consumer and for some food products where it is particularly desired to have a grilled, browned, or slightly hardened surface, these products may be unpalatable. In particular, for certain food products, for example, pasta dishes, baked foods, potato-topped dishes and puddings it is generally expected that such food products should have a grilled or crisp surface appearance.

It is generally not possible or very difficult to grill or brown a surface of a food product whilst heating the product in a microwave oven. Convenience food products are typically held in plastics containers made from, for example, polyethylene terephthalate (PET), which cannot withstand the temperature required to grill or brown

- 5 the food products. Grilling or browning a food product in such a plastics container typically causes the container to distort, the rim portion and the walls of the container especially being prone to distortion or, even, melting if the temperature of the heat applied is sufficiently intense.

- 10 There has now been developed an improved apparatus and a process for use in heating a surface of a product, in particular a food product, which may advantageously protect a part of the container from overexposure to heat and prevent or inhibit distortion of the container. Furthermore, there has been developed an efficient procedure for grilling the surface of a microwaveable food product.

15

According to a first aspect of the invention, there is provided apparatus for use in local heating of a food product in an upwardly open container, in which a part of the container is protected from overheating by heat shielding means through which a heat transfer fluid is caused to flow.

20

According to another aspect of the invention, there is provided apparatus for use in preparing a food product in a container, comprising:

means for conveying containers of a food product past a heat source for heating a surface of the food product in the containers as they pass, heat barrier means for

20 2 00
preventing or at least inhibiting exposure to heat of at least a portion of the containers whilst allowing, in use, the transmission of heat to substantially the entirety of the surface of the food product in the containers, there being means for guiding a flow of a heat-exchange medium through the heat barrier means whereby to prevent 5 overheating thereof.

According to another aspect of the invention, there is provided apparatus for use in grilling or browning a surface of a food product in a container.

10 It is preferred that the part of the container protected from overheating is at least part of a perimeter or rim portion of the container. Advantageously, the apparatus of the invention can prevent or at least inhibit exposure of a perimeter or rim portion of a container to heat, thereby preventing or at least inhibiting distortion of this part of the container.

15

It is preferred that the apparatus of the invention comprises means for conveying containers of a food product past a heat source for heating a surface of the food product in the containers. In a preferred embodiment, the conveying means may comprise a conveyer belt, such as, for example, a wire belt conveyor or a polyurethane 20 conveyer. In an alternative embodiment, the containers may be moved along a static surface automatically or manually. Advantageously the food product, or other heatable product, in the containers can be heated in an expeditious manner.

The heat shielding means may preferably comprise or include means for guiding a

flow of a heat transfer fluid therethrough. The guiding means may include one or more passageways or channels.

The heat shielding means may preferably have a window or aperture. In a preferred

5 embodiment, the heat shielding means has a plurality of windows or apertures for heating a food product in one or more containers, preferably a plurality of containers. This is particularly advantageous because more than one food product in containers can be heated at the same time. The apparatus may comprise a plurality of heat shielding means, each having a plurality of windows.

10

It is desirable that the or each window or aperture of the heat shielding means substantially corresponds with the size of the opening of the or each container of food product. When heating the surface of a food product, it is desirable that at least part of the heat shielding or barrier means is above at least part of the or each container to be

15 protected from overheating for at least a predetermined time duration. In a preferred embodiment, when heating a food product, the one or more passageways or channels for guiding the flow of a heat transfer fluid through the heat shielding means of the apparatus is located above the perimeter or rim portions of the or each container to be protected from exposure to heat from the heat source for a predetermined time
20 duration.

In a particularly preferred embodiment of the apparatus of the invention, the heat shielding means is in the form of a substantially enclosed body having one or more interconnecting passageways or channels for guiding a heat transfer fluid therethrough.

The heat shielding means may preferably have a plurality of such interconnecting passageways or channels. It is desirable that the body of the heat shielding means is unitary. The apparatus may protect substantially the entire perimeter or rim portion of the or each container from overexposure to heat from the heat source thereby

5 preventing or inhibiting distortion of the perimeter part of the containers. It is important that the structural integrity of the perimeter of the containers may be substantially maintained so as to allow a cover or lid to be sealed to the perimeter of each container after the food product or other product has been subjected to sufficient heating.

10

The heat shielding means of the apparatus may have at least one inlet opening for the introduction or supply of a heat transfer fluid thereinto. The heat shielding means may also have at least one outlet opening for the heat transfer fluid to be extinguished therefrom.

15

The step of conveying the containers along the conveying means may typically be referred to as the indexing cycle. The step of heating substantially the entirety of the surface of a food product in the containers may typically be referred to as the dwell cycle.

20

In the indexing cycle, it is preferred that the heat shielding means may be upwardly spaced from the containers. In the dwell cycle, the space between the heat shielding means and the perimeter of the containers may be substantially minimal, caused either by adjusting the height of the heat shielding means or the conveying means, so that at

least part of the heat shielding means may be substantially adjacent the perimeter of the or each container so as to advantageously optimise the heat shielding effect of the heat shielding means. The heat transfer fluid flowing through the heat shielding means may also assist in cooling the perimeter of the containers.

5

In an embodiment, the heat shielding or barrier means may be adjustable between one or more raised and lowered positions. The heat shielding means may be adjusted between each respective raised and lowered position at a predetermined time interval.

When the heat shielding means is in a raised position, the containers of a food product 10 may be moved by the conveying means to rest below a predetermined portion of the heat shielding means. The predetermined portion may desirably be a window or aperture. When the heat shielding means is in a lowered position, the surface of a food product in the containers may be subjected to heat from the heat source.

15 In an alternative embodiment, the conveying means may be adjustable between one or more raised or lowered positions. The conveying means may be adjusted between each respective raised and lowered position at a predetermined time interval. When the conveying means is in a lowered position, the containers of a food product may be moved by the conveying means to rest below a predetermined portion of the heat 20 shielding means. The predetermined portion may desirably be a window or aperture. When the conveying means is in a raised position, the surface of a food product in the containers may be subjected to heat from the heat source.

During use of the apparatus of the invention, it is desired that the heat source may

continuously emit heat. Consequently, at least part of the food product in the containers may be substantially continually heated during the dwell cycle and the indexing cycle. Advantageously, this may enhance the grilling effect on the surface of the food product.

5

The heat shielding means or the conveying means may be arranged to be adjusted

between raised and lowered positions in one or more cycles; preferably a plurality of

cycles. The step of conveying the containers along the conveying means, either when

the conveying means is in a lowered position or the heat shielding means is in a raised

10 position, may be referred to as the indexing cycle. The step of heating substantially the entirety of the surface of a food product, either when the conveying means is in a raised position or the heat shielding means is in a lowered position, may be referred to as the dwell cycle.

15 The apparatus of the invention may be used to heat a food product in a container for a duration of about 5 seconds to 300 seconds; preferably for a duration of about 60 seconds to 180 seconds; more preferably for about 120 seconds.

It is preferred that a food product in the or each container is heated in one or more
20 dwell cycles for a predetermined time duration; preferably in a plurality of cycles, in which each dwell cycle has a predetermined time duration. The food product may be heated for 2 to 50 cycles, each cycle being of about 1 to 40 seconds duration. Preferably, the food product in a container may be heated for 25 to 40 cycles, in which each cycle may be of about 2 to 10 seconds duration. Typically, the number of cycles

and the heating time may be determined by the type of food product to be grilled.

The heat shielding means of the apparatus may have a plurality of windows or apertures of a uniform size for heating a food product in certain sized containers. If it

- 5 is desired to heat a food product in a different sized container, a heat shielding means having a different size of aperture, which preferably corresponds with the size of the opening of the containers, may be used.

Alternatively, the heat shielding means may have a plurality of windows of one or

- 10 more different sizes which is advantageous for heating a food product in different sized containers.

Furthermore, the heat shielding means may have a plurality of windows in a plurality

of rows for heating a food product in containers along the conveying means in a

- 15 plurality of rows.

The apparatus of the invention may be used to heat the surface of a food product, or

any other product which can be subjected to heating, in a plastics container. The

apparatus of the invention has particular utility for grilling or browning the surface of

- 20 a food product, such as, for example, a convenience food or a "ready meal" which can then be heated in a microwave by a consumer in the home or other suitable environment. An advantage of the invention is that it can be used to produce a grilled food product which may be comparable to the appearance of a food product cooked in a conventional oven.

Using the apparatus of the invention, a surface of a food product in the containers can be heated by the heat source substantially simultaneously. The heat source may desirably be a radiant heat source.

- 5 The heat transfer fluid introduced into the heat shielding means may be a fluid at ambient temperature, or, alternatively, may be a cooled fluid. The fluid may be a gas, which is preferably air. Alternatively the fluid may be a liquid, which is preferably water. The heat transfer fluid which flows or circulates through the heat shielding means during operation of the apparatus, preferably being guided along one or more
- 10 passageways or channels of the heat shielding means, may help to keep the heat shielding means cool and reduce the effect of heat from the heat source. The heat transfer fluid which may then be extinguished from the heat shielding means may have a higher temperature than the fluid entering the heat shielding means as a result of the fluid withdrawing heat from the body of the heat shielding means.

15

The apparatus of the invention may also comprise means for cooling a part of the or each container of a food product as the containers are transported by the conveying means. The part of the containers which may be cooled so as to reduce the effect of heat from the heat source may be the wall. The cooling means may preferably

- 20 comprise means for directing a fluid, which is preferably cooled, on to the walls of the containers. In one embodiment, the cooling means may have one or more slots or apertures for directing the fluid on to the containers.

In a preferred embodiment, the cooling means may be in the form of one or more

channels or ducts substantially adjacent to one or more side walls of the containers as they move along the conveying means. The cooling means may have at least one inlet opening for the introduction of the fluid.

- 5 Downstream of the heating operation, the perimeter or rim portion of the containers may be sealed with a cover or lid.

According to a second aspect of the invention, there is provided a process for use in local heating of a food product in an upwardly open container, in which a part of the 10 container is protected from overheating by providing heat shielding means through which a heat transfer fluid is caused to flow.

According to another aspect of the invention, there is provided a process for use in preparing a food product in a container, comprising:

- 15 conveying containers of a food product past a heat source for heating a surface of the food product in the containers,

 providing heat barrier means for preventing or at least inhibiting exposure to heat of at least a portion of the containers whilst allowing, in use, the transmission of heat to substantially the entirety of the surface of the food product in the containers,

- 20 and

 providing means for guiding a flow of a coolant heat-exchange medium through the heat barrier means whereby to prevent overheating thereof.

According to another aspect of the invention, there is provided a process for use in

grilling or browning a surface of a food product in a container using the apparatus of the invention.

It is preferred that the process of the invention may comprise conveying containers of

5 a food product past a heat source for heating a surface of the food product in the containers.

It is preferred that the process of the invention may comprise guiding a flow of a heat transfer fluid through the heat shielding means of the apparatus.

10

The process may also comprise adjusting the heat shielding means and/or the conveying means between one or more raised and lowered positions at a predetermined time interval. The or each container of a food product may be conveyed by the conveying means to rest below a predetermined portion, preferably

15 the or each aperture, of the heat shielding means, when the heat shielding means is in a raised position or the conveying means is in a lowered position. The surface of a food product in the or each container may be heated when the heat shielding means is in a lowered position or the conveying means is in a raised position.

20 The process of the invention may comprise heating a food product in the or each container for a time duration of about 5 seconds to about 300 seconds; preferably for 60 seconds to 180 seconds; more preferably for 120 seconds.

The process may preferably comprise heating a food product in one or more dwell

cycles of a predetermined time duration.

The process of the invention may further comprise cooling a part of the or each container, such as a side wall portion. A coolant fluid may be directed on to the side
5 walls of the containers.

A preferred embodiment of the invention shall now be described by way of example only with reference to the accompanying drawings, in which;

Figure 1 is a perspective exploded view of parts which may be arranged to
10 form an apparatus embodying the invention;

Figure 2 is an end view of the apparatus of Figure 1 in which a product in a container is being subjected to heat; and

Figure 3 is an end view of the apparatus of Figure 1 in which a container is being moved along a conveyer means.

15

Referring to Figure 1, there is shown parts of an apparatus embodying the invention generally designated by reference numeral 11. The apparatus 11 has an electrical heat source 12, a heat shielding body 13, and a conveyer belt 14 for transporting a product in containers 15. The heat shielding body 13 has a plurality of interconnecting
20 channels 16 for guiding a heat transfer fluid therethrough. The heat shielding body 13 is preferably a unitary body. The body 13 also has a plurality of windows or apertures 17 defined by the channels 16. There is an inlet opening 18 for the supply of the heat transfer fluid, indicated by arrow A, into the heat shielding body 13; there is also an outlet opening 19 for the heat transfer fluid to be extinguished, indicated by arrow B,

from the heat shielding body 13. It is preferred that the heat transfer fluid is in a gaseous form, for example air, or, alternatively the heat transfer fluid may be in a liquid form, for example water. It is desirable that the heat transfer fluid is at ambient temperature or, perhaps cooled, as it is introduced into the body 13 in order to

5 decrease the temperature of the frame of the body 13 thereby transferring heat to the fluid itself. As the fluid is extinguished from the body 13 through outlet 19 it may have a higher temperature than that of the fluid as it enters the body 13. If the heat transfer fluid is air, it may be preferred to provide means to blow the air into the body

10 13. The passage of the heat transfer fluid through the channels 16 of the heat shielding body 13 is shown by the direction arrows.

In this embodiment of the apparatus 11, there is provided a plate member 20 having apertures 21, which may be attached to a top face of the heat shielding body 13. The windows 21 of the plate member 20 correspond in size with the windows 17 of the

15 body 13. The plate member 20 may improve the heat shielding effect of the body 13. The body 13 and plate member 20 may be made of any suitable material, for example stainless steel.

In the arrangement of the apparatus 11, there is a heater 12 located above the heat

20 shielding body 13. The heater 12 is powered to produce a sufficient amount of heat to grill or brown a surface of a food product in the containers 15.

The apparatus 11 also has ducts 22 located adjacent to side walls 23 of the containers

15 as they move along the conveyor belt 14 (see Figures 2 and 3). The ducts 22 have a

plurality of apertures 24 on an inner face thereof for directing a coolant fluid on to the side walls of the containers 15 in order to cool the walls of the containers 15. The ducts 22 have an inlet opening 25 for the introduction of the coolant fluid into the ducts 22. In this embodiment, the coolant fluid is air which is blown into the ducts 22 by any suitable means (not shown). The air blown into the ducts 22 is indicated by arrows C, and arrows D indicate the direction of the air as it leaves the ducts 22 through the apertures 24 in order to cool the walls of the containers 15.

Referring to Figures 2 and 3, the plastics containers 15 which contain a food product are moved along a conveyer belt 14. In this embodiment, the conveyer belt 14 is a wire belt conveyer. The heat shielding body 13 is arranged to be adjusted between a raised position (see Figure 3) and a lowered position (see Figure 2). When the heat shielding body 13 is in a raised position shown in Figure 3, the containers 15 may be moved along the conveyer 14 until a container rests below an aperture 17 of the heat 10 shielding body 13. The container is now in a position in which a surface of a food product therein can be heated. When the heat shielding body 13 is adjusted to a lowered position shown in Figure 2, the heater 12 emits heat to the surface of the food product. The channels 16 of the heat shielding body 13 are arranged to overlie a perimeter or rim portion of the container so as to protect this part of the container from 15 the heat irradiating from the heater 12. The heat shielding body 13 serves to prevent or inhibit any distortion of the perimeter or rim portion of each container 15 as a food product is heated. In an alternative arrangement, the conveyor belt 14 may be arranged 20 to be adjusted between raised and lowered positions.

The food product in each container may be heated for a sufficient time to grill or brown the surface of the food product. The heating could be applied continuously in order to grill the food product in one pass or cycle. Alternatively, in this embodiment, the food product in each container may be heated for a sufficient time under a plurality 5 of the apertures 17 of the body 13 wherein after a plurality of heating cycles (or dwell cycles) the surface of the food product may be grilled to a desired effect. Between each heating cycle, there is a time interval in which each container may be moved along the conveyer 14 to rest below the next aperture 17 of the body 13. As each container is moved between apertures 17, the heat source 12 may continuously emit 10 heat. This process enhances the operation of the invention and the required grilling effect of the food product. If any part of the containers 15 have become hot during the time in which they move along the conveyer belt 14 (that is, the indexing cycle), which may be of about 1 to 4 seconds duration, then the containers 15 may be allowed 15 to cool during the heating or dwell cycle. It has been found that heating the surface of a food product for about 2 to 10 seconds per dwell cycle for a total of 10 to 40 cycles is particularly effective in producing a grilled product.

As the containers 15 move along the conveyer 14 the ducts 22 may be used to direct air on to the walls of the containers 15 to ensure that they are kept cool.

20

The containers may then be conveyed downstream of the apparatus 11 in which means may be provided for sealing a cover or lid on to the perimeter of each container. The food product is suitable for microwave heating and advantageously has a grilled surface which may not normally be obtained by microwave heating.

CLAIMS

1. Apparatus for use in local heating of a food product in an upwardly open container, in which a part of the container is protected from overheating by heat shielding means through which a heat transfer fluid is caused to flow.
2. Apparatus according to Claim 1, in which the part of the container protected from overheating is at least part of a perimeter.
- 10 3. Apparatus according to Claim 1 or 2, which further comprises means for conveying containers of a food product past a heat source for heating a surface of the food product in the containers.
4. Apparatus according to Claim 1, 2 or 3, in which the heat shielding means comprise or include means for guiding a flow of a heat transfer fluid therethrough.
- 15 5. Apparatus according to Claim 4, in which the guiding means include one or more passageways or channels.
- 20 6. Apparatus according to any of Claims 1 to 5, in which the heat shielding means has a window or aperture.
7. Apparatus according to Claim 6, in which the heat shielding means has a plurality of windows or apertures for heating a food product in a plurality of

containers.

8. Apparatus according to Claim 6 or 7, in which the or each window or aperture substantially corresponds to the size of the opening of the or each container of food
5 product.

9. Apparatus according to any preceding claim, in which at least part of the heat shielding means during heating is above the part of the or each container to be protected from overheating.

10

10. Apparatus according to any preceding claim, in which the heat shielding means is in the form of a body having one or more inter-connecting passageways or channels for guiding a heat transfer fluid there through.

15 11. Apparatus according to any preceding claim, in which the heat shielding means has at least one inlet opening for the introduction of a heat transfer fluid.

12. Apparatus according to any preceding claim, in which the heat shielding means has at least one outlet opening for the exit of a heat transfer fluid.

20

13. Apparatus according to any preceding claim, in which the heat shielding means is arranged to be adjustable between a raised position and a lowered position.

14. Apparatus according to any of Claims 3 to 13, in which the conveying means is

arranged to be adjustable between a raised position and a lowered position.

15. Apparatus according to Claim 13 or 14, in which the heat shielding means or the conveying means is adjustable between each respective position at a predetermined time interval.
16. Apparatus according to any of Claims 7 to 15, in which the heat shielding means has a plurality of windows or apertures of a uniform size.
- 10 17. Apparatus according to any of Claims 7 to 16, in which the heat shielding means has a plurality of windows or apertures in a plurality of rows for heating a food product in containers in a plurality of rows.
18. Apparatus according to any of Claims 2 to 17, in which a surface of the food product in a plurality of containers is heated by the heat source substantially simultaneously.
19. Apparatus according to any preceding claim, in which the heat transfer fluid is a cooled fluid.
- 20 20. Apparatus according to any preceding claim, in which the heat transfer fluid is a gas.
21. Apparatus according to Claim 20, in which the gas is air.

22. Apparatus according to any of Claims 1 to 19, in which the heat transfer fluid is a liquid.

5 23. Apparatus according to Claim 22, in which the liquid is water.

24. Apparatus according to any preceding claim, which further comprises means for cooling a part of the or each container.

10 25. Apparatus according to Claim 24, in which the part of the container is a wall.

26. Apparatus according to Claim 24 or 25, in which the cooling means comprise or include means for directing a coolant fluid onto a part of the or each container.

15 27. Apparatus according to Claim 26, in which the cooling means has one or more slots or apertures.

28. Apparatus according to any of Claims 24 to 27, in which the cooling means is in the form of one or more channels or ducts substantially adjacent to one or more
20 walls of the or each container.

29. Apparatus according to any of Claims 24 to 28, in which the cooling means has at least one inlet opening for the introduction of a coolant fluid.

30. Apparatus for use in preparing a food product in a container, comprising:
means for conveying containers of a food product past a heat source for heating a
surface of the food product in the containers as they pass, heat barrier means for
preventing or at least inhibiting exposure to heat of at least a portion of the containers
5 whilst allowing, in use, the transmission of heat to substantially the entirety of the
surface of the food product in the containers, there being means for guiding a flow of
a coolant heat-exchange medium through the heat barrier means whereby to prevent
overheating thereof.

10 31. Apparatus according to any of Claims 1 to 30, for use in grilling or browning a
surface of a food product in a container.

32. Apparatus according to Claim 31, in which the food product is a prepared
convenience food.

15 33. Apparatus according to Claim 31 or 32, in which the food product which has
been grilled or browned can be subjected to microwave heating

34. A process for use in local heating of a food product in an upwardly open
20 container, in which a part of the container is protected from overheating by providing
heat shielding means through which a heat transfer fluid is caused to flow.

35. A process according to Claim 34, which further comprises conveying
containers of a food product past a heat source for heating a surface of the food

product in the containers.

36. A process according to Claim 34 or 35, which further comprises guiding a flow of a heat transfer fluid through the heat shielding means.

5

37. A process according to Claim 34, 35 or 36, which further comprises adjusting the heat shielding means or the conveying means between a raised position and a lowered position at a predetermined time interval.

10 38. A process according to any of Claims 34 to 37, comprising heating a food product in the or each container for about 5 seconds to 300 seconds.

39. A process according to any of Claims 34 to 38, comprising heating a food product in one or more cycles of a predetermined time duration.

15

40. A process according to any of Claims 34 to 39, which further comprises cooling a part of the or each container.

41. A process according to Claim 40, comprising directing a coolant fluid onto a
20 part of the or each container.

42. A process for use in preparing a food product in a container, comprising:
conveying containers of a food product past a heat source for heating a surface
of the food product in the containers,

providing heat barrier means for preventing or at least inhibiting exposure to heat of at least a portion of the containers whilst allowing, in use, the transmission of heat to substantially the entirety of the surface of the food product in the containers, and

5 providing means for guiding a flow of a coolant heat-exchange medium through the heat barrier means whereby to prevent overheating thereof.

43. A process for use in grilling or browning a surface of a food product in a container using the apparatus according to any of Claims 1 to 30.

10

44. Apparatus substantially as hereinbefore described with reference to, and as shown in, the accompanying drawings.

15 45. A process substantially as hereinbefore described with reference to, and as shown in, the accompanying drawings.



INVESTOR IN PEOPLE

Patents Act 1977 : Search Report under Section 17

Documents considered to be relevant:

Category	Relevant to claims	Identity of document and passage or figure of particular relevance	
X	I to 9, 11, 12, 16 to 21 and 24 to 43 at least.	GB 2265545 A	(RANKS HOVIS MCDougall PLC.) See whole document in particular the figures; and pages 2 to 6, and 10 to 12.
A	-	GB 2336288 A	(OSCAR MAYER LTD.). See whole document in particular figure 1; pages 1, 2 , 5, 6, 8, 9, 11 and 12; and claims 1 and 2.

Categories:

X	Document indicating lack of novelty or inventive step	A	Document indicating technological background and/or state of the art.
Y	Document indicating lack of inventive step if combined with one or more other documents of same category.	P	Document published on or after the declared priority date but before the filing date of this invention.
&	Member of the same patent family	E	Patent document published on or after, but with priority date earlier than, the filing date of this application.

Field of Search:

Search of GB, EP, WO & US patent documents classified in the following areas of the LIV-CV.

A4D

Worldwide search of patent documents classified in the following areas of the IPC:

A47I-A21B

The following online and other databases have been used in the preparation of this research report.

EPODOC JAPIO WPI

**This Page is Inserted by IFW Indexing and Scanning
Operations and is not part of the Official Record**

BEST AVAILABLE IMAGES

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images include but are not limited to the items checked:

BLACK BORDERS

IMAGE CUT OFF AT TOP, BOTTOM OR SIDES

FADED TEXT OR DRAWING

BLURRED OR ILLEGIBLE TEXT OR DRAWING

SKEWED/SLANTED IMAGES

COLOR OR BLACK AND WHITE PHOTOGRAPHS

GRAY SCALE DOCUMENTS

LINES OR MARKS ON ORIGINAL DOCUMENT

REFERENCE(S) OR EXHIBIT(S) SUBMITTED ARE POOR QUALITY

OTHER: _____

IMAGES ARE BEST AVAILABLE COPY.

As rescanning these documents will not correct the image problems checked, please do not report these problems to the IFW Image Problem Mailbox.